

Book club bites and summer snacks

Last week was book club, so I came away with a lot of wonderful new recipes from dinner that evening! We read "Still Life with Crumbs" by Anna Quindlen. It was an easy read with a story about letting go of pretenses that we all enjoyed. Discussion started over a melon/prosciutto appetizer and a meatball with whipped ricotta appetizer, and that could have been a meal in itself. Dinner followed, which was so varied, so colorful and so tasty that I overdid it, I'm afraid. "Anything worth doing is worth overdoing," they say.

This is a perfect summertime appetizer... a quick and easy nibble on a hot summer night.

Prosciutto-Wrapped Melon with Balsamic

1 small honeydew melon or cantaloupe, peeled, de-seeded and sliced into 1/2-inch slices
12 oz. thinly sliced prosciutto
1/4 cup balsamic glaze (available at grocery store)

Gently wrap one slice of prosciutto around the middle of each slice of melon. If you tear or cut the prosciutto in half lengthwise, you can wrap each half around the melon to cover more of its surface. Drizzle with balsamic glaze, and serve at room temperature or chilled. Serves 4-6. *Chris Miller.*

You can get a head start on this salad by segmenting the citrus, slicing and roasting the fennel and making the delicious dressing up to a day in advance. Assemble salad when ready to eat.

Citrus Salad with Fennel and Avocado

1 fennel bulb, sliced into wedges and roasted
1 fennel bulb, very thinly sliced
5 radicchio leaves, torn



COOK'S CORNER

Laurie Locke

2 satsumas or 1 small orange, segmented (or use Mandarin oranges)
1 small pink grapefruit, segmented (or buy the jar of grapefruit sections at grocery)
1 avocado, sliced
2 T. pine nuts
1/4 cup shaved pecorino
1/4 cup fresh mint leaves

Lemon Dressing:

1/4 cup extra-virgin olive oil
2 T. fresh lemon juice
1 garlic clove, grated or finely minced
1/2 t. Dijon mustard
1/4 t. salt

Lightly toss the fennel wedges in olive oil and roast in a 400 degree oven until they start to brown, about 10 minutes. Drain on paper towels and cool.

In a jar with a tight lid, put dressing ingredients and shake vigorously until blended.

In a medium bowl, toss the sliced fennel with a few drizzles of the dressing. Set aside for 15 minutes so the fennel softens a bit.

Assemble the radicchio, the roasted fennel, the sliced fennel, the orange and grapefruit segments in a bowl and toss with a little of the dressing. Top with the avocado, pinenuts, pecorino and mint. Drizzle with more dressing, sprinkle with salt and pepper and serve. Serves 4-6. *Chris Miller.*

These roasted vegetables were a perfect complement to the main course and would work well with almost any meal. Delicious and perfectly cooked.

Balsamic Roasted Vegetables
2 cups zucchini, halved lengthwise and sliced
2 cups bell peppers, any color, sliced

1 cup Brussels sprouts, halved
1 cup mushroom caps
1 cup broccoli florets
1/2 t. salt (or more)

Maple Balsamic Glaze:
1/4 cup olive oil
2 T. maple syrup
2 T. balsamic vinegar
1/2 t. salt
1/4 t. garlic powder.
Heat the oven to 400 degrees. Prepare veggies, totaling 8 cups. Toss all of the vegetables into a deep 9x13-inch baking pan (like you'd use for lasagne), or a roasting pan.

Mix the glaze ingredients together and pour over the vegetables. Stir well to coat them well. Bake for a total of 45 minutes, taking out of the oven and stirring the veggies every 15 minutes. Serves about 6. *Chris Miller.*

For the entree that evening, Chris combined two recipes to come up with this rich and hearty dish. Pimiento cheese grits...who knew? Delicious!

Chris' Shrimp and Pimiento Cheese Grits

4 servings grits (see Note)
4 T. butter, room temperature
1/2 cup homemade or high quality purchased pimiento cheese
1/2 lb. sliced bacon
1 pint cherry or grape tomatoes, sliced in half
1 large onion, diced (about 1 cup)
4 cloves garlic, minced
1 1/2 lbs. fresh medium shrimp, rinsed, peeled, deveined
Acadian Dust (recipe follows)
1/2 cup grated sharp Cheddar cheese
3 green onions, thinly sliced (white and green parts)

Acadian Dust:

3 T. paprika
1 1/2 T. granulated garlic
1 T. black pepper
1 T. white pepper
1 T. onion powder
1 T. cayenne pepper
1 T. dried oregano
1 T. dried thyme

Heat the oven to 400 degrees. Make the grits. In the last 5 minutes of cooking, stir in the butter and pimiento cheese. Keep warm.

Cook bacon in a large skillet. Remove from the pan, drain on pa-

per towels, crumble and set aside. Drain off and set aside half of the bacon drippings from the skillet (about 2 T.). Add the tomatoes, onion and garlic to the remaining drippings in the skillet. Cook on medium-high heat for 1 to 2 minutes. Place the skillet in the oven for 15-20 minutes, shaking the pan halfway through.

Spoon out the tomato mixture and set aside. Pour the reserved bacon drippings into the skillet.

Toss shrimp with the Acadian Dust mixture. Put into a skillet and cook on medium heat for 2 minutes until they turn pink. Turn the shrimp and return the tomato mixture to the pan. Cook for a minute or two, until cooked through. Taste and season with salt and pepper.

Spoon the shrimp and tomatoes over the grits. Top with the Cheddar cheese, crumbled bacon and green onions. Serves 4-6. *Chris Miller.*

Note: When cooking the grits, use the measure of liquid-to-grits recommended on the package, but use milk instead of water.

Finally, dessert came and it was the most yummy confection! Chris got the recipe from the *Cafe Sucre Farine* online.

Fresh Strawberry Shortbread Tart

12 medium fresh strawberries, sliced
2 sticks very soft butter
1 cup sugar
1 t. pure vanilla extract
1/2 t. salt
1 3/4 cups all-purpose flour
3/4 cup almond flour
3/4 cup strawberry jam
Lemon Glaze:
1 T. fresh lemon juice (or a little more)
1/2 cup powdered sugar

Heat the oven to 325 degrees. Slice the strawberries and place in a single layer on top of several thicknesses of paper towels. Top with more paper towels and pat lightly. Set aside.

Combine butter, sugar, vanilla and salt in a large bowl. Beat until creamy. Add the all-purpose and almond flours and mix until flour is incorporated and large crumbles start to form.

Spray a 9 or 10-inch tart pan with baking spray or grease well with butter. Press half of the dough evenly into the pan to form a bottom crust. Stir the remaining dough with a fork to form large crumbs, and then refrigerate uncovered while the bottom crust is baking.

Bake tart crust for 14-18 minutes until the crust is just beginning to firm and turn golden brown around the edges. Remove the pan from the oven and let it cool for 10 minutes.

Put strawberries in a bowl and reserve 10 to 12 slices of them for the top of the tart. Put remaining strawberries in a bowl and combine with strawberry jam. Spread this mixture over the baked crust, leaving a 1/2-inch border around the edge.

Remove remaining dough from the refrigerator, and with your fingers sprinkle it in big crumbles over the jam to form a topping. Tuck the reserved berries into the crumb topping.

Return tart to the oven (on top of a sheet pan) and continue baking until topping is firm, crisp and golden in color, about 25-35 minutes. Transfer to a wire rack and cool to room temperature. Drizzle with the lemon glaze, after whisking powdered sugar and lemon juice together. Serves 12-16. *Chris Miller.*

Summertime is long and hot in Texas, but it has its advantages... time to read lots of books, take trips, swim outdoors, eat vine-ripened tomatoes, take a break from the busy-ness of the other seasons. However your summer goes, I hope it has many things to look forward to, in spite of the heat. Thanks to Chris for sharing today. Enjoy!

All Together Now: Summer Reading

BIBLIOFILES

Ann Evans

Summer is the busiest time of year for the Georgetown Public Library! The library kicks into high gear during the months of June and July with our annual summer reading programs. All ages are encouraged to participate in the program for their age group.

Kids may pick up their reading tracker and calendar at the children's desk. For each day they read, or are read to, they get a ticket for a chance to win prizes.

The more they read, the more chances they will have to win. Reading materials can include books, comics or graphic novels, magazines, audio books and eBooks. Reading trackers for June are already available and the reading tracker for July will be released the last week of June. The last day for kids to turn in a reading tracker is July 25. Teens have until July 28 to turn in their trackers. Reading trackers can be turned in to the children's desk in



Youth Services Librarian Bethni King captures a bubble at a summer reading event in 2019.

the children's room for both kids and teens.

Additionally, kids have two community goals this year: If the pom pom bowl is filled halfway by the end of June, the library will purchase a new giant stuffed animal friend for the kid's room. If the pom pom bowl is entirely filled by July 25, kids get to choose the Children's Room decorations for September. Voting will take place during the month of August. Vote for Legos, Star Wars or Pokemon.

Teens are competing for something a little less fluffy, a chance to prank Ms. Margaret, the Teen Librarian. Raffle tickets will be placed in one of three buckets and Ms. Margaret will have to partake in whatever activity gets the most tickets. The options are Pie Ms. Margaret in the Face, Ms. Margaret Eats Durian or Ms. Margaret does the Hot Wings Challenge. Winners for prize baskets will also be drawn from the submitted tickets. Teens can pick up their trackers in the teen space.

All Summer Reading Program events are free and open to the public, though space is limited. Tickets are required for kid, tween and teen events and will be handed out on a first come, first served basis one hour before the start of

a program at the children's desk in the children's room. Due to the popularity of the programs, the library cannot accommodate groups such as churches, camps or daycares. Baby and family storytimes will continue with some slight changes in the schedule.

This summer the library is also excited to offer Playtime Playdates in cooperation with Georgetown Parks and Recreation. Located at San Gabriel Park in the Legacy Pavilion, an outdoor storytime will be followed by playtime!

For their program, adults are not required to track how many days they read. Instead, those ages 18 and up are invited to complete at least three challenges related to the Library. Adult challenge cards will be available to fill out online or in person at the circulation desk. A drawing will take place from submitted challenge cards on August 1 for adult prize baskets.

All programs are also listed on the library's website and calendar of events.

See you soon at summer reading!

Ann Evans is the Adult Services Librarian at the Georgetown Public Library.

Summer Reading Program calendars

Kids Summer Reading Program events (ages 0-12)

Space is limited so free tickets will be handed out on a first come, first served basis one hour before the start of a program at the Children's Desk in the Children's Room.

June 6, 10 a.m.: A Real Mad Hatter
June 10, 2 p.m.: Wildlife on the Move
June 14, 10 a.m.: Storytime Playdate in San Gabriel Park
June 21, 10 a.m.: Storytime Playdate in San Gabriel Park
June 20, 10 a.m.: Staci Gray
July 8, 2 p.m.: Elizabeth Kahura
July 11, 10 a.m.: BK Bones
July 12, 10 a.m.: Storytime Playdate in San Gabriel Park
July 19, 10 a.m.: Storytime Playdate in San Gabriel Park
July 25, 10 a.m.: Lucas Miller

Tween program events (ages 9-12)

Space is limited so free tickets will be handed out on a first come, first served basis one hour before the start of a program at the Children's Desk in the Children's Room.

June 16, 1 p.m.: Origami with Surapsari
June 30, 1 p.m.: ESTEAM Lego Fun Day
July 14, 1 p.m.: Drum Circle with Mark Shelton
July 28, 1 p.m.: Life-Size Oregon Trail

Teen program events (ages 12-18)

Space is limited so free tickets will be handed out on a first come, first served basis one hour before the start of a program at the Children's Desk in the Children's Room. Tickets are not required for hangouts.

June 9, 3 p.m.: Teen Hangout
June 16, 3 p.m.: Origami with Surapsari
June 23, 3 p.m.: Teen Hangout
June 30, 3 p.m.: ESTEAM Lego Fun Day
July 7, 3 p.m.: Teen Hangout
July 14, 3 p.m.: Drum Circle with Mark Shelton
July 21, 3 p.m.: Teen Hangout
July 28, 3 p.m.: Life-Size Oregon Trail

Adult program events (ages 18 and older)

Some Adult Summer Reading Program events may be restricted based on age or available space. Event registration for those events will be found online at library.georgetown.org/events-calendar.

June 9, 7 p.m.: Say Cheese! Cheese tasting. Registration Required
June 14, 6:30 p.m.: Georgetown Public Library World Cinema: Wild Men
July 7, 7 p.m.: Art for All: community supply art swap and art experiments
July 14, 6:30 p.m.: Georgetown Public Library World Cinema: Crip Camp
August 7 (kit pickup begins): Map Coaster Take and Make Kit. Registration Required.

For more information about these and other library events, visit library.georgetown.org/events-calendar or call 512-930-3551.

FISH DAY!

It's Time To Stock Your Pond!
Delivery will be:

THURSDAY, JUNE 22

Burnet 9:15-10:00
at Triple C Feeds

Georgetown 11:00-11:45
at Mickan Motor Company/Feed Store

Taylor 12:15-1:00
at Taylor Feed & Supply

Elgin 1:30-2:15
at Elgin General Store

Thorndale 3:00-3:45
at Thorndale Meat Market

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